

## MF 100.2

### ROLL IN Blast Chiller and Shock Freezer



MultiFresh®: the multi-function assistant that will organize your production and processes with flexibility 24 hours a day.

MultiFresh is the first and only machine in the world that can run operating cycles with temperatures from 185° F to -40° F preserving its consistency, moisture content, and nutritional properties.

Multifunction 7" touchscreen display, product specific cycles, wide range of options, customization of all the parameters for each cycle.

#### Capacity

Capacity: 1 x Combi Oven Trolley (sized for 18"x26" pans)

Capacity: 2 x SLIM Rack (sized for 12"x20" pans)

#### Yield

Blast chilling capacity (194F to +37°F) 221 Lbs (within 90 min or less)

Shock freezing capacity (194F to 0°F) 221 Lbs. (within 240 min or less)

#### Product Warranty Protection

- 2 years, parts and labor.
- 5 years, compressor.

#### Certification



#### Standard Construction Features

- CABINET + REMOTE CONDENSING UNIT.
- All type 304 stainless steel construction
- CFC-free high-density polyurethane insulation
- Full width door with low-temperature resistant magnetic gasket
- MultiSensor® 5-point probe for perfect temperature control.
- Automatic switch from manual mode (timed) to automatic mode (with probe) when probe is not inserted
- Approved 404a refrigerant used in sealed system
- High efficiency evaporators with multiple injection points
- Data port & Wi-Fi capable data transfer to HACCP software
- Door hinged right (standard)
- End-of-cycle hold mode
- Self-contained, air-cooled energy efficient condensing unit
- Manual defrosting required at the end of the day
- SANIGEN sanitation system
- 2-1/4" thick insulated floor
- Sunken Floor.
- Drain on left side (different position on request).

#### Unique Design and Performance Features

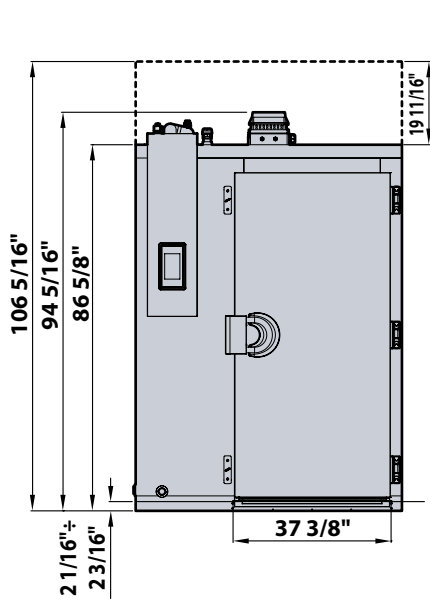
- 4 cycles in standard mode, 43 product specific cycles in dynamic mode; ability to record up to 20 replicable cycles into customized recipe book
- Indirect air distribution and special airflow pattern to ensure perfect temperature uniformity
- Moisture preservation system by "delta-t" control.
- MultiFresh® touch screen
- Smudge-resistant controller touch pad
- Easily accessible evaporators and waterproof fans
- 30-40% more energy efficient than average competitor models with faster chilling times, all while preserving freshness, fragrance and organic properties of the food

#### Option and Accessories

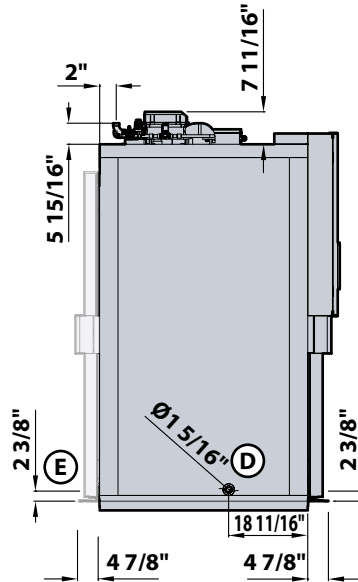
- Door hinged left
- Ramp
- Sous-vide core probe
- 120° or 100° Door Stop
- Knocked down
- City line or Water Tower Remote Condensing unit
- Pass thru version
- Mirror Unit
- Additional core probe
  
- Available PLUS model version with heat cycles: THAWING, HOLDING (hot or cold), REGENERATION, PASTEURIZATION, PROOFING, LOW TEMPERATURE COOKING.

## CABINET

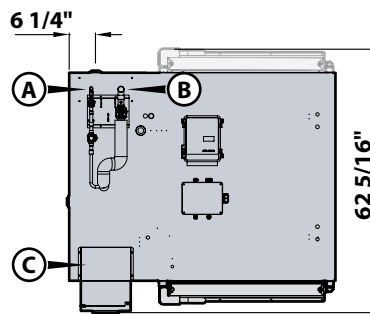
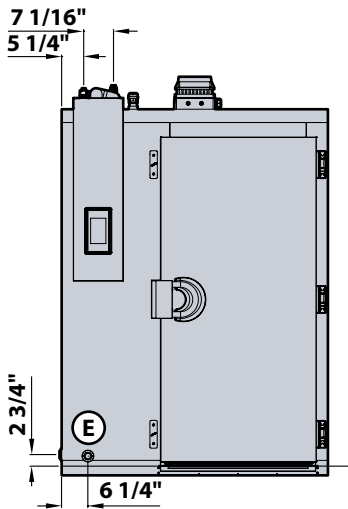
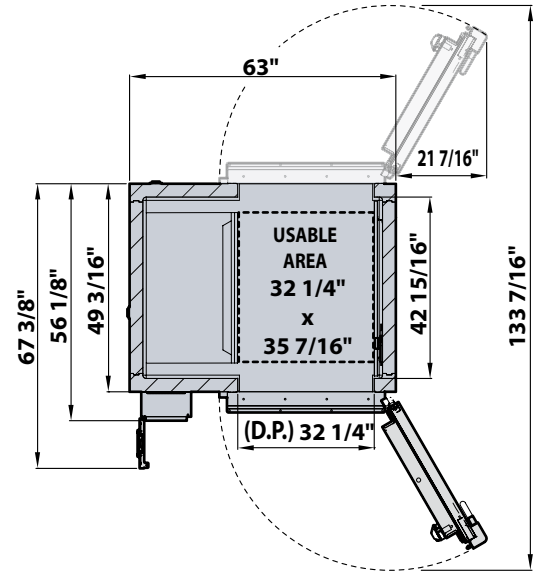
FRONT VIEW



SIDE VIEW



TOP VIEW



DRAIN POSITION

### GENERAL CHARACTERISTICS

(A)	Liquid line connection		
(B)	Suction line connection		
(C)	Communication power cable inlet		
(D)	Standard drainage discharge	øIn (ømm)	1" 1/4 DN32
(E)	Drainage discharge on request	øIn (ømm)	1" 1/4 DN32

(D.P.) = Door passage

The back door is optional and on request

### STANDARD PACKING

Gross Weight	Lb	1345
Dimensions (W x D x H)	In	100" 2/5 x 70" 6/7 x 73" 2/9 x N° 1
Volume	ft³	301,55

## TECHNICAL DATA

Electric supply:		208V-3+PE 60Hz	
Variants		Standard	PLUS
Total rating (FLI)	kW	3,40	11,20
Full load amps (FLA)	A	10,60	31,40
Main power cable	AWG	4G10	4G6
Section of electrical cable between cell and unit	AWG	7x15	
Refrigerant type:		R404A	
Maximum ambient air temperature:	°F	90	
Cabinet weight:	Lb	1058	
Effective internal Cell volume	ft <sup>3</sup>	54	
Base with feet option		x	
Maximum height of the cell with feet	In	-	
Feet height	In	- - -	
Sunken floor option		✓	
Maximum height of the cell with sunken floor	In	92" 1/8	
Pit Dimensions(Sunken Floor Version) W x D x H	In	63" 2/5 x 49" 3/5 x 2" 1/6	
Floor with ramp option		✓	
Maximum height of the cell with ramp	In	94" 2/7	
Ramp length	In	23" 5/8	
Ramp height	In	2" 2/7	
Ventilated floor with ramp option		✓	
Maximum height of the cell with ramp and ventilated floor	In	95	
Ramp length	In	23" 5/8	
Ramp height	In	2"x 2/7	

## TUBES CONNECTING TO THE CONDENSING UNIT

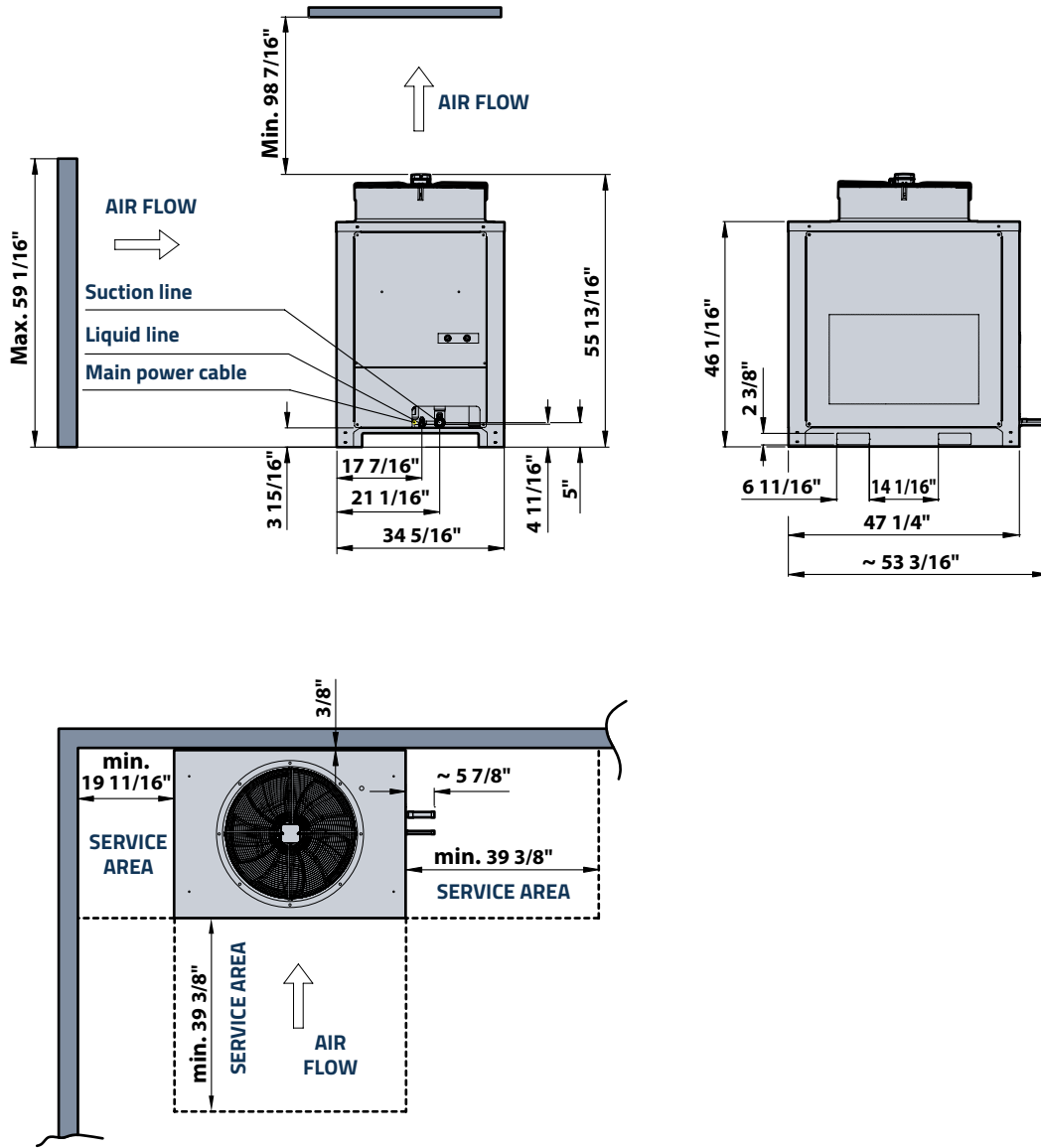
Liquid Line Connection	øIn (ømm)	5/8" (15.88 mm)
Suction line connection	øIn (ømm)	1" 1/8 (28.58 mm)
Valid for condensing units installed up to a distance of	ft	82,0

## BLAST CHILLER SIZE

Yield for blast chilling cycle: (194/+37°F)	Lb	221
Yield for shock freezing cycle: (194/-0°F)	Lb	221

\*: within 90 min. \*\*: within 240 min.

## UNIT



### CAPACITY OF THE CONDENSING UNIT

Yield for blast chilling cycle: (194/+37°F)	Lb	221
Yield for shock freezing cycle: (194/-0°F)	Lb	221

\*: within 90 min. \*\*: within 240 min.

### STANDARD PACKING

Gross Weight	Lb	560,07
Dimensions (W x D x H)	In	40" 1/2 x 58" 2/3 x 64" 1/5 x N° 1
Volume	ft³	88,28

## TECHNICAL DATA

Electric supply:		208V-3+PE 60Hz
Total rating (FLI)	kW	12,00
Full load amps (FLA)	A	38,70
Start electrical absorption (RLA)	A	163,00
Main power cable	AWG	4G6
Cabinet / condensing unit connection cable	AWG	7×15
Compressor rating	HP	6
Refrigeration Yield (14/104 °F)	btu/h	50512
Condenser rating (14/104 °F)	btu/h	70519
Refrigerant type:	-	R404A
Refrigerant PRE-load	oz. gas	388,0
Liquid Line Connection	øIn (ømm)	5/8" (15.88 mm)
Suction line connection	øIn (ømm)	1" 1/8 (28.58 mm)
Compressor displaced volume	ft³/h	968,20
Total air flow	ft³/h	191486
Maximum ambient air temperature:	°F	108
Remote unit weight:	Lb	441
Oil Charge	gal	0,73
Compressor Noise (3,28 ft)	dB(A)	48,0

Continued product development may necessitate specification changes without notice.

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